

CUT³²

— SOCIAL HOUR 5PM - 7PM DAILY —

RAW/CHILLED

EAST & WEST COAST OYSTERS	3.50 ea
Changes daily, please inquire	
GIANT SHRIMP COCKTAIL	9 ea
Bloody Mary Cocktail Sauce	
ALASKAN KING CRAB	AQ
COLOSSAL BLUE CRAB	21
TUNA TARTARE	18
Golden Beets, Avocado & Thai Chiles	
CEVICHE	14
Local Mango, Avocado, Jicama & Aji Limo	

SAUCES

Cocktail Sauce | Hot Sauce | Apple-Cucumber Mignonette | Drawn Butter

Seafood Tower

The collection of seafood below is either chilled or baked

BAKED	AQ
Jumbo Lump Crabcakes, Oysters Rockefeller, Shrimp Scampi & South African Lobster Tail	
CHILLED	
East & West Coast Oysters, Giant Shrimp, Alaskan King Crab & Ceviche	

STARTERS

OYSTERS ROCKEFELLER	17
Blue Point Oysters, Spinach Mornay & Crispy Pancetta	
STEAK TARTARE	21
Cornichon, Shallot, Capers, Preserved Lemon & Quail Egg	
BRAISED SHORT RIB MEATBALLS	17
San Marzano Tomatoes, Homemade Ricotta & Grilled French Bread	
JUMBO LUMP CRABCAKE	18
Wild Arugula & Carrot Butter Sauce	
SMOKED BACON WRAPPED DATES	12
Organic Dates, Aged Manchego & Housemade Chorizo	

SALADS

CLASSIC CAESAR	12
Lemon-Anchovy Dressing & Parmigiano Reggiano	
BABY ICEBERG WEDGE	12
House Smoked Bacon, Point Reyes Blue & Heirloom Tomatoes	
SIGNATURE SALAD	14
Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews	
BUFFALO MOZZARELLA & HEIRLOOM TOMATOES	18
25-year-Old Balsamic, Thai Basil, Meyer Lemon Sea Salt & Olio Verde	

SEAFOOD

FAROE ISLAND SALMON	35
Local Beet - Balsamic Emulsion, Sliced Almonds, Orange Quinoa Swank Farms Watercres	
GIANT SHRIMP SCAMPI	39
Grilled Country Bread	
CHILEAN SEA BASS	39
Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy	
SEARED AHI TUNA	36
Edamame Emulsion, Plum Soy, Pickled Daikon Radish & Wasabi Aioli	
TWIN LOBSTER TAILS	AQ
South African Lobster & Drawn Butter	

PRIME CUTS

PETITE FILET MIGNON 8oz (21 Day)	42
FILET MIGNON 12oz (21 Day)	55
BONE-IN RIBEYE 22oz (35 Day)	59
NEW YORK STRIP 14oz (35 Day)	49
DELMONICO 18oz (35 Day Dry-Aged)	69
PORTERHOUSE 36oz (35 Day - For Two)	AQ
VEAL CHOP 16oz	58

Steak Sauces (Complimentary)
CUT 432 Steak Sauce, Bearnaise, Creamy Horseradish
Toasted Peppercorn & Chimichurri

Accompaniment

Hudson Valley Foie Gras 16 | King Crab Oscar 18

Butters

Foie Gras 5 | Bleu Cheese 3 | Truffled 3

ENTRÉES

CHEESEBURGER 18
Jackman Ranch Wagyu, Aged Vermont Cheddar & Hand-Cut Fries
ROASTED HALF CHICKEN 29
Prosciutto Wrapped Asparagus, Fingerling Potatoes & Pan Jus
BERKSHIRE PORK CHOP 38
Root Vegetable Hash, Black Mission Fig Mostarda Blistered Wild Leeks

SIDES

VEGETABLES 10
Jumbo Asparagus
Caramelized Onions & Mushrooms
Truffled Cream Corn
Creamed Spinach
Pancetta Brussels Sprouts

POTATOES 10
Parmesan Truffle Fries
Blue Cheese Tater-Tots
Buttermilk Mashed
Loaded Baked Potato
Potato Gratin

Truffled Mac & Cheese

DESSERT

MASCARPONE CHEESECAKE	10
BANANA CREAM PIE	10
PEANUT BUTTER PIE	10
DOUBLE CHOCOLATE FUDGE CAKE	10

WINES BY THE GLASS

WHITE

SPARKLING

COL DE' SALICI <i>Prosecco</i> , Valdobbiadene, N.V.	12
GERARD BERTRAND <i>Brut Rosé</i> , Cremant, N.V.	12
NICOLAS FEUILLATTE "Brut Reserve" <i>Champagne</i> , N.V.	16

LIGHT & REFRESHING

KIM CRAWFORD <i>Sauv Blanc</i> , New Zealand, 2019	12
FONT FREYE <i>Rose</i> , Cotes de Provence, 2018	12
R. PRÜM "Essence" <i>Riesling</i> , Mosel, 2018	12
BARONE FINI <i>Pinot Grigio</i> , Alto Adige, 2018	12

FULL BODIED

CAVE DE LUGNY "Les Charmes" <i>Chardonnay</i> , Burgundy, 2017	12
BRAVIUM <i>Chardonnay</i> , Russian River, 2019	14
STAG'S LEAP "Karia Vineyard" <i>Chardonnay</i> , Napa Valley, 2018	16
CAKEBREAD <i>Chardonnay</i> , Napa Valley, 2018	20

RED

LIGHT & REFRESHING

NOBLE VINES "667" <i>Pinot Noir</i> , Monterey, 2017	12
COMPLICATED <i>Pinot Noir</i> , Sonoma County, 2018	14
HYLAND "Old Vine" <i>Pinot Noir</i> , McMinville, 2018	15
BELLE GLOS "Clark & Telephone" <i>Pinot Noir</i> , Santa Maria Valley, 2018	20

FULL BODIED

SKYFALL <i>Merlot</i> , Columbia Valley, 2016	12
PESSIMIST <i>Red Blend</i> , Paso Robles, 2017	12
CLOS DE LOS SIETE <i>Malbec</i> , Mendoza, 2017	12
JOEL GOTT <i>Cabernet</i> , California, 2017	12
DAOU <i>Cabernet</i> , Paso Robles, 2018	14
RUFFINO "Modus" <i>Sangiovese/Cab/Merlot</i> , Tuscany, 2017	15
NAPA CELLARS <i>Cabernet</i> , Napa Valley, 2017	16
TURLEY "Rancho Burro" <i>Zinfandel</i> , Russian River Valley, 2003	16
QUILT <i>Cabernet</i> , Napa Valley, 2017	18
AUSTIN HOPE <i>Cabernet</i> , Paso Robles, 2018	20
THE PRISONER <i>Red Blend</i> , California, 2018	20
PINE RIDGE <i>Cabernet</i> , Napa Valley, 2017	25
SILVER OAK <i>Cabernet</i> , Napa Valley, 2016	35

FEATURED WINES

Kistler, Sonoma Coast, 2017 > 125 *Pinot Noir*

The 2017 comes from a cooler Russian River site and offers a complex bouquet of red currants, smoked earth, ground pepper, and exotic floral and rose hip notes. Rich, medium-bodied, and seamless on the palate, it's incredibly classy as well as perfectly balanced.

Dominus Napa Valley, 2009 > 400 *Cabernet Sauvignon*

Loaded with notions of black currants, black cherries, graphite, lead pencil shavings, and crushed flowers, this beauty is full-bodied, deep, concentrated, and decadent.

Realm "The Tempest" Napa Valley, 2016 > 295 *Cabernet Sauvignon/Merlot/Petit Verdot*

The Merlot-dominated wine in the lineup is the 2017 The Tempest and it's a beauty in the vintage, offering a saturated purple hue as well as classy notes of blackberries, black cherries, licorice, crushed violets, barbecue smoke, and hints of espresso roast. It's deep, full-bodied, has stunning purity of fruit, no hard edges, and the purity and balance that's become the hallmark of this estate.

COCKTAILS

ULTIMATE ESPRESSO MARTINI 12

Tito's, Mr. Black Cold Brew
Chilled Espresso & Vanilla

SPICED PEAR MARGARITA 12

Poached Pear Reposado, Spiced Pear Cordial
Fresh Lime & Toasted Cinnamon

NEGRONI 12

Beefeater, Noilly Prat Rouge
Campari & Orange Oil

SMOKED OLD FASHIONED 12

Maker's Mark, Black Walnut Bitters
Demerara & Smoked Maple

MANHATTAN 12

Redemption Rye, House Vermouth
Tart Cherry Cordial & Angostura

APPLE CIDER MULE 12

Vodka, AppleJack, Unfiltered Apple Cider
House Apple Bitter & Ginger Beer

SINGLE MALT TASTING

Three 1 oz pours

Springbank 10 Year

A fabulous 10 year old Springbank, matured in bourbon casks as well as sherry casks, adding a wonderful depth of flavour. Slightly peated, it marries a complex mixture of maritime notes as well as a fresh and fruity balance. The definition of a Campbeltown classic.

Springbank 15 Year

Following distillation, Springbank 15 Year Old Single Malt Scotch Whisky was matured for 15 years in European oak casks that were previously used to mature sherry. The whisky has an aroma of dark chocolate, Christmas cake, almonds, toffee and oak.

Highland Park 18 Year

Slow-burning, aromatic peat from Hobbister Moor; hand turned floor maltings, Sherry seasoned European oak casks, cool maturation in our temperate island climate and a long and unhurried harmonisation process. Like our founder, Magnus Eunson, we share our Viking ancestors' commitment to skilled craftsmanship as well as their proud, independent spirit.

25

CRAFT BEER

SOUR & FRUITY

CRUSHING WAVES Style: Pineapple-Cherry Sour 5.1% 16oz	8
GREAT WIDE OPEN Style: Dry Hopped Sour 5.5% 16oz	9
INERTIATIC Dragon Fruit Sour 5.5% 16oz	9

FRESH & HOPPY

I VOTED TODAY DDH Pale Ale 5.0% 16oz	8
WINDS OF CREATION IPA 7.4% 16oz	8
BLUE COMET NE-IPA 7.1% 16oz	8
SCORPION BOWL IPA 7.5% 12oz	8
TO SUDAN THE LAST Triple IPA 10.0% 16oz	8
PEACH CITY NE-IPA 7.5% 16oz	8

DARK & FLAVORFUL

WRETCHED Style: Pecan - Maple Imperial Stout 12.2% 16oz	12
TWEAK Style: Imperial Stout 17.81% 12oz	18
BOURBON COUNTY STOUT Style: Imperial Stout 14.7% 16.9oz	25